

### **Amendments to the Specification:**

Pursuant to 37 C.F.R. § 1.121(b) kindly amend the specification as follows. Amendments to the specification are made by presenting replacement paragraphs or sections marked up to show changes made relative to the immediate prior version. The changes in any amended paragraph or section are being shown by strikethrough (for deleted matter) or underlined (for added matter).

On page 4, replace the third full paragraph with the following:

~~The aim of the invention is to create simplified method and device for producing of bubbly alcohol-containing beverages, which are more cost-effective and provide preservation of the natural qualities of the bubbly alcohol-containing beverages.~~

The closest prior-art of the method and device for producing sparkling alcohol-containing beverages according to the invention is German published patent application number DE 44 22 190, published on May 4, 1995.

The method for production of bubbly alcohol-containing beverages in this reference comprises preparation of a base mix which is then subjected to alcohol fermentation in an air-tight space, subsequent to stabilization and filtration. All said operations take place in the same air-tight space. The resultant beverages remain in the said space until the moment of their consumption, when filtration and stabilisation take place simultaneously.

This method is realised by multiple-usage bottles or containers with in-built valve and drawing-out facility. They are more simplified as regards construction and usage than the above described classical methods and devices for production of high-quality bubbly alcohol-containing beverages [references 1-4], but are unsuitable for industrial production of high-quality bubbly alcohol-containing beverages.

The device of the German application consists of a container, whose internal surface is suitable for contact with foodstuff, in whose upper part there is an opening for fitting and fixing a

disconnectable hermetizing plugging device, which continues down in a pipe coinciding with the container's axis. The pipe's lower end reaching close to the bottom of the container and being pressed onto a microfilter with a filter covering. The microfilter is positioned on a projection of the container bottom.

A disadvantage of the said closest prior-art of the method and device is that they do not ensure the production of quality bubbly alcohol-containing beverages, because they do not provide preservation of their natural qualities. The reason for this is the lack of means for control and maintenance of a constant pressure within the container, both during the process of formation of the beverage and throughout its subsequent storage, transportation and consumption, which leads to the beverage's uncontrolled dechampagnisation and to changes in its chemical and organoleptic composition. Apart from that, this is also the reason for the gradual decrease in the rate of drawing out after each draught, i.e. it leads to an impossibility of totally drawing out the beverage after the initial overpressure in the container becomes equal to the atmospheric. Another reason for some of the beverage remaining in the container is the projection on the bottom on which the microfilter is fitted and the pipe being pressed over the microfilter. This way the bottom end of the pipe is considerably higher than the bottom of the container. The incomplete emptying leads to higher losses, i.e. to the lower efficiency of the said method and device.

Another disadvantage of the said method and device in the German application is that, because of the lack of provisions for the connection of monitoring and control instruments to it during the process of formation of the bubbly alcohol-containing beverage, the device is not safe during its exploitation, as changes in the environment parameters may cause considerable changes in the fermentation processes, and increased pressure within the container may cause its explosion.